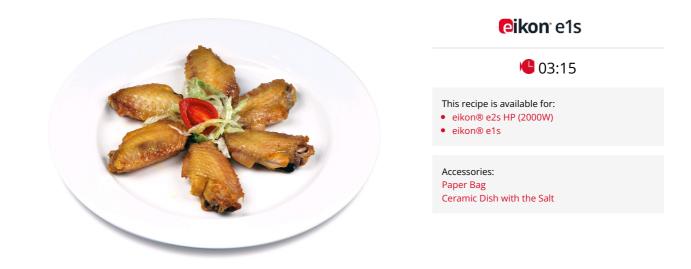


Chicken Wings in Paper Bag Salt baked



		Stage 1	Stage 2
	260 °C	Preheat the Salt in	Add the Paper Bag to
O F	Chilled 4°C	the Ceramic Dish	the Salt
	1 Portion	() 01:00	() 02:15
	From Raw	🛞 100 %	% 50 %
		الله 100 %	الله 100 %
	1		1

Ingredients

6	pcs	Chicken Wings
20	g	Backing Salt Powder
1	tsp	Yellow Ginger Powder
1000	g	Sea Salt
1	pcs	Paper Bag

1. Food Preparation

Season the chicken wings and let it marinate for at least 1 hour in the fridge. Place the wings into the paper bag and fold the bag down to close. Fill the salt into a ceramic dish. Place the bag on top of the hot salt.

2. Cooking Instruction Cook as per oven profile.

3. Food Serving Instruction

Remove the bag from the salt, open the bag, take the chicken out and serve.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.